

# Celebrating Student Success

After months of hard work and dedication to their studies and extra-curricular activities, our students deserve a big round of applause.

Congratulations to the award winners from each program as well as to all students who met the many challenges they faced along the way this academic year.

## HOSPITALITY AND TOURISM MANAGEMENT



### Brian Cooper Memorial Award

Recipient: Miriam Cohen (left)

Presented by: The Cooper Family



### Cuisinart Canada Culinary Award

Recipient: Valerie Seto (left)

## CENTRE FOR COMMUNITY SERVICES AND DEVELOPMENT



### Community Worker Awards

Recipients: Angela Byam (middle), Laura Parsons (second from right) and Richard Rafton (bottom)

Presented by: Pramila Aggarwal (left), professor; Georgia Quartaro (second from left), Chair, Community Services; and Bob Luker (right), professor

## CENTRE FOR CONTINUOUS LEARNING



### RBC Investments Award

Recipients: Austin Guerin (left) and Omar Hafez (not pictured)

Presented by: Munir Noormohamed, Chair, Business and Graphic Arts, Centre for Continuous Learning

## BUSINESS



### Dean's Award of Excellence

Recipient: Hong Woo Yoon (left)

Presented by: Maureen Loweth, Dean, Business and Creative Arts



### RBC Banking Excellence in Human Resources Award

Recipient: Racquel Daley (left)

Presented by: RBC

## ATHLETICS



### Female Athlete of the Year

Recipient: Van Ta (left)

Presented by: Anne Sado, President



### Male Athlete of the Year

Recipient: Chris Cousineau (right)

Presented by: Susan Stylianos, Executive Director, Student Affairs

## JEWELLERY ARTS



### Marvin and Doreen Gerstein and Jerry Bitter Award

Recipient: Xu (Stephen) Gu (left)

Presented by: Fran Dungey, Director, Business and Creative Arts



### Gesswein Canada Award

Recipient: Danielle Maveal (right)

Presented by: Brett Thompson, Gesswein Canada

## FACULTY OF TECHNOLOGY



### **ACE Scholarship Award**

Recipients: Jordan Brooks (left) and Katherine Hickling (second from right)



### **Eagle Professional Resources Inc. Award**

Recipients: (not in order) Krit Rattanathavorn, Michael Crompton, Chris Chu-Fook, Oleksando Antoneuych, Shawn Gardener and Ozgun Gul (not pictured)

Presented by: Joy McKinnon (left), Dean, Faculty of Technology and Kevin Dee (third from right), owner, Eagle Professional Resources

## GEORGE BROWN THEATRE SCHOOL



### **Edna Khubyar Acting Award**

Recipient: Alison Deon (right)

Presented by: Katherine Boudreau of Edna Talent Management



### **Second City Encouragement Award**

Recipient: Patrick Cieslar (right)

Presented by: Sue Miner

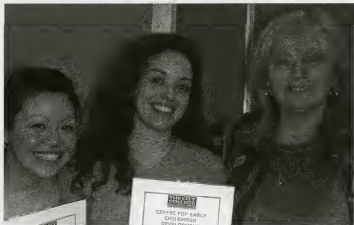
## EARLY CHILDHOOD EDUCATION



### **Douglas E. Light Award**

Recipients: Nicole Guthrie (left) and Molly Li (right)

Presented by: Lorie Shekter-Wolfson, Dean, Community Services and Health Sciences



### **Certificate of Appreciation**

Recipients: Phuong Tran (left) and Kimberley Warren (middle)

Presented by: Patricia Chorney-Rubin, Chair, Early Childhood Development

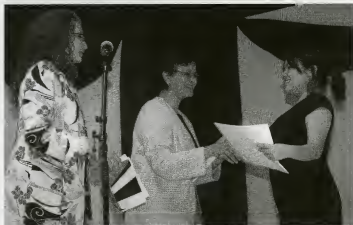
## FASHION STUDIES



### Fashion Show Production Award

Recipient: Amanda Wilson (right)

Presented by: Rosa Fracassa (left), Co-ordinator, Fashion Technology and Design; and Fran Dungey (middle), Director, Business and Creative Arts



### Fashion Achievement Award

Recipient: Patricia Gomez (right)

## CENTRE FOR NURSING



### Sally Quan Memorial Bursary Award

Recipient: Chris Burke (middle)

Presented by: Ron and Melissa Quan



### Theresa V. Brissett Scholarship

Recipient: Zaid Majoo (right)

Presented by: Lorna Brissett

## DENTAL HYGIENE



### Maureen McLellan Award

Recipient: Stephanie Drimmie (right)

Presented by: Lizelle Marpa



### Dentsply Canada Award of Excellence

Recipient: Neyaz Farrahi-Avval (right)

Presented by: Mike Graham, Dentsply

## SCHOOL OF DESIGN



### Dean's Award in Graphic Design

Recipient: Jenny Lo (left)

Presented by: Maureen Loweth, Dean, Business and Creative Arts



# City College News

A newsletter for staff, faculty and alumni of George Brown College

JUNE 27, 2005 VOL. 22 NO. 10

## A summer in France for Chef School grads

When in France...cook as the French do.

That's exactly how three Culinary Management grads are spending their summer.

Sera Anthéunis, Leanne Penberthy and Jason Tinkler, are learning French cuisine from the *crème de la crème* at the Paul Bocuse Institute in Lyon, France. All three recently graduated from George Brown College and are now enrolled as "Lifelong Learning" students at the prestigious cooking school.

"When I first heard about the opportunity to travel and study in France, it seemed too good to be true," said Penberthy. "The experience encompasses many of the things that I feel passionate about: travel, learning and of course, food."

Building on the skills and knowledge acquired from the Chef School, the students will focus on French cuisine and learning Bocuse's famous methods. The 16-week program will also provide them with work experience in the fine dining restaurant operated by the institute, said Michelle McCarthy, Chair, Continuous Learning, Hospitality & Tourism. The time they spend outside of class will also provide valuable lessons in language, culture, and local perspective on food.

The institute is housed in a beautiful French castle in the southeastern part of the country. Although France itself is synonymous with good food, Lyon is often talked about as the world's capital of gastronomy.

It truly is the chance of a lifetime for any culinary student or graduate to study at the



Three recent Culinary Management grads are now studying French cuisine at the Paul Bocuse Institute in Lyon, France for the summer.

institute as Paul Bocuse is regarded as one of the world's best chefs and French cooking is the basis for many different types of cuisine, including the more recent trend of fusion cooking.

"Throughout my two years at George Brown, I always kept my ears open for any chance to go on an exchange to France and as soon as this program was announced —

three weeks before graduation — I jumped at the opportunity," said Tinkler.

As a member of the Institut Paul Bocuse Worldwide Alliance, the George Brown Chef School has forged a strong relationship with the world-famous school.

"This is an exciting start," McCarthy said. "And we will continue to bring opportunities like this to our students."

## CCN goes on summer vacation

This is the last issue of City College News for the 2004/05 school year.

Publication will resume again in September.

We hope that you have enjoyed reading the college newsletter this year. Should you have any questions, concerns or ideas, please feel free to contact Carolyn Wong at (416) 415-5000, ext. 4476 or at [cwong@gbrown.on.ca](mailto:cwong@gbrown.on.ca).

Have a safe and happy summer. See you again in the fall!

# College helps new grads get started

A week after classes officially ended in April 2005, George Brown College's department of Counselling & Career Coaching launched Grads2Work — a job-finding club designed for our newly minted graduates.

Before the program began, a panel committee, comprised of an administrator, several counsellors and our Career and Work Counselling intern, selected 24 participants based on individual work search needs, group compatibility and level of commitment to attend.

The selected graduates represented a number of different college programs including Computer Programmer/Analyst; Fashion Design and Techniques; Architectural Engineering; Business Administration; Financial Services, Marketing; Financial Services, Accounting; Culinary Management; Community Worker; Assaulted Women and Children's Counsellor Advocate; and Construction Engineering.

The group was facilitated for the three weeks by a team of in-house career counsellors,

an intern/grad from the Career and Work Counselling program, a counsellor from the Alumni Office, and technical and support staff.

The curriculum included establishing guidelines and boundaries, polishing résumés, sales and networking letters, mastering cold calling, preparing individual video interviews, conducting group and individual feedback sessions, preparing business cards, job search strategies and portfolio preparation. The program also provided practice sessions for participants to learn and begin to master challenging work search strategies within a supportive group atmosphere.

One exceptional workshop component was a half-day interactive networking session based on the speed dating concept of brief meetings with recruiters and employers for the purposes of practice, making connections and raising confidence. Many of the international students had never met a Canadian employer, and all eight of these employers were interested in providing topical information and advice.

Three grads met with an employer at a time, introducing themselves, asking questions, and exchanging business cards. Then, the employers moved on to the next group of grads and repeated the process until they had met the entire group. The networking luncheon and large group discussion provided a forum where even the shyest of grads participated.

Because of limited funds to operate the job club, the department administrator pre-negotiated successfully with a local for-profit organization and one of the college academic areas to act as sponsors. As a result, binders, career resources/directories, materials and refreshments contributed to a professional approach and welcoming atmosphere.

Grads2Work ended on May 13 and a one-month follow up was to be conducted on June 13. At least 20 per cent of participants have already started work or training and two grads are awaiting commencement of training.

*Submitted by Barbara Simmons,  
Counsellor, George Brown College  
416-415-5000, ext. 2105 bsimmons@gbrowncn.ca*

## What's new in ConEd

There are close to 200 new and revised courses in the latest Continuing Education calendar which hits the streets on July 6, 2005. Here's a look at some of the highlights:

- n The Business section now has the new Advanced International Trade and Municipal Administration Program courses and certificates.
- n Communications & Creative Writing has a new English as a Second Language Certificate and courses.
- n The Community Services section features a number of new professional development courses for community professionals and new courses in the American Sign Language and Deaf Studies program.
- n In the Computer Applications section, the Desktop Publishing program is now called Digital Applications and now contains a Design Certificate in Windows and new Windows courses in design applications.
- n Culinary Arts is now offering a few new Professional certificates, including the Certified Sommelier program. There's also a certificate in Wine Appreciation and a series of wine courses.
- n Dance & Theatre (formerly called Performing Arts) includes many more Dance courses and a Dance certificate.
- n In Distance Education, you'll find a series of new Information Technology certificates and courses. Some more new courses will be going up on the web.
- n Among the new courses in the Fashion section are a series of jewellery workshops in beading techniques.
- n In Hospitality & Tourism you'll find the new Tour Guide — Advanced courses and certificate.
- n The Interior Decorating section is much expanded, with a new advanced certificate and many new courses. Even more will be launched on the web.
- n You'll now find Portuguese and Russian in our Languages section.
- n The Yorkville School of Makeup and Esthetics has revamped its Nail Techniques program.
- n The Nursing section now lists a variety of new and certificates (still in development), including the new Pediatric Cardiology Nursing, Nurse Educator and Practical Nursing Diploma Completion programs.
- n Among the new programs in the Technology section are the Construction Superintendent and Automation Integrator certificates.
- n Visual Arts courses include a number of new Photography courses and field trips.

# Spreading the word about George Brown in Denmark

Senior Communications Officer Neil McGillivray has been chosen to represent Canada at an international seminar/direct action project on refugee issues that will be held in Denmark in July.

The three-week project involves representatives from eight countries including Brazil, Spain, Egypt, New Zealand and Great Britain.

Participants will discuss international refugee issues and share perspectives from their countries as well as create arts programming for unaccompanied minor refugees in Denmark.

Project participants will work with children 8 to 15 years old – mostly from Iraq,

Afghanistan, and Sri Lanka – who have been separated from their families and are found alone by Danish authorities.

The project is co-sponsored by the Danish Red Cross and CISV – an international volunteer organization that promotes cross-cultural understanding.

While in Denmark, McGillivray will meet with educational liaison staff at the Canadian Embassy in Copenhagen to better acquaint them with George Brown opportunities for international students.

He will make a presentation about the refugee project at George Brown this coming fall that will be open to all staff and students.



Senior Communications Officer Neil McGillivray

## Nursing students learning abroad

On May 9, 2005, seven Nursing students travelled to China to learn about international health-care practices and patient care.

Accompanied by two faculty members and two college administrators, the Nursing and Personal Support Worker students toured the Second Military Medical University and its three affiliated hospitals in Shanghai.

During the four-week trip, the delegates kept in touch with their family, friends and the college community through e-mail updates which are posted on the George Brown website.

In addition to curriculum-related activities, the group took in some history and culture as they visited the Great Wall, the Forbidden City, the Shanghai museum, crowded marketplaces and peaceful parks and gardens.

"I learned a lot about Chinese history, the many dynasties, the rich heritage seen in their architecture and how proud they are in that heritage as they have preserved so much for future generations to see," Alyson Khan wrote.

The purpose of the trip was to expose students interested in working abroad to the facilities, practices and cultural differences of

another health-care system. Much of what they observed in the hospitals gave them a better understanding of how to relate to patients at home.

"I think I have more insight into what it is like to be a stranger in a new country," wrote Hetal Patel. "And I believe this will make me more sensitive to my clients who are new to Canada."

You can read more about their trip and see pictures of the students on the college website at [www.georgebrown.ca/nursing/news\\_china\\_05.html](http://www.georgebrown.ca/nursing/news_china_05.html).

## ECE conference kicks off summer

The second annual Summer Institute on Early Childhood Development was a great success for George Brown College and the Ontario Institute for Studies in Education (OISE).

Attendees came from all over Canada, the United States and even as far as Jamaica, to take part in the two-day conference dedicated to early childhood development and health.

The Jamaican delegation, representing several child care centres and the Ministry of Education, Youth and Culture, came to learn about Canada's perspectives and practices on child development, emerging studies and theories, and to exchange ideas with others working in the same field.

Over the course of the conference, held at OISE this year, leaders in early childhood education, psychology, public health and public policy came together to discuss a new model for understanding how humans and society develop in the context of child care.

Dr. Daniel Keating, the man behind this new model called Developmental Health, opened the conference with a session focused on his research in this area. Developmental Health is the combination of multidisciplinary research about developmental pathways, fundamental child development processes and social environments that create opportunities for children.

Keating has conducted extensive research into how developmental health is linked to the wealth of a nation which he shared during his introductory lecture.

Dr. Fraser Mustard, another recognized expert in the field, led a session on how early brain development is the basis for learning, behaviour and overall health.

In total, there were more than 20 workshops and sessions for attendees to take part in.

Last year, the Summer Institute was hosted at George Brown College, also in partnership with OISE.



A proud graduate shows off her diploma for a family photographer after her convocation ceremony at Toronto's Hummingbird Centre in June. George Brown's diplomas were redesigned this year to give more prominence to the Ontario certification students earn at the college as well as the college name. More classic typography was used to add dignity to the diploma.

n Close to 5,000 students graduated from George Brown College at this year's Convocation ceremonies, held over three days (June 13 to 15) at the Hummingbird Centre. An Honorary Health Information Management Diploma was presented to Jeffrey Lozon, President and CEO of St. Michael's Hospital in recognition of his dedication to leading large health-care systems and academic health sciences centres in Canada. The following students were recipients of the Deans' Awards: Timothy Babcock (Faculty of Technology), Luba Grantcharova (Centre for Health Sciences), Yu Wang (Centre for Nursing), Nicole Guthrie (Centre for Early Childhood Development), Yvonne Wai Yan Chang (Centre for Community Services and Development), Carmen Amato (Centre for Hospitality and Tourism Management), James Kloefer (George Brown Chef School) and Tyng-Ying Huang (Faculty of Business and Creative Arts). Congratulations and best wishes to all our graduates!

n On June 7, Chef School students were treated to a sweet lesson in molecular gastronomy when Dominique and Cindy Duby, the brains behind the innovative chocolate company DC Duby Wild Sweets, brought their science symposium to George Brown. Attendees, including George Brown students

and industry guests, were exposed to the art and science of flavours, aromas, textures, and complex processes that go into making the most original and exquisite sweets. Donald Zirardo, co-founder and president of Inniskillin, was on hand to talk about pairing

wine and sweets. He was also kind enough to bring samples of Icewine and Pinot Noir for everyone.

n On May 19th, the Staff Development Office sponsored more than 50 George Brown support staff to attend the 21st Annual College Committee of Human Resource Development (CCHRD) Support Staff Conference. This year's theme was "Discover the Leader Within." Anne Buller, President of Centennial College, delivered the keynote address highlighting the important role support staff play in the operation of any college, and how all college employees can actualize their leadership potential. Participants found her speech moving and inspiring, especially because she once was a support staff member herself. In the afternoon, everyone had the opportunity to attend a wide variety of workshops including: "Appreciating and Honouring Diversity," "Building Teams that Work," "FISH! A Fresh Look at Customer Service," and "Present with Fun and Power." This year, there were more than 200 participants from seven colleges including Centennial, Georgian, Sheridan, Seneca, Humber, Michener and George Brown College.



Dominique Duby (standing) conducts a sensory experiment with some volunteers from the audience at the DC Duby Wild Sweets Science Symposium, June 7, 2005.